

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 01/08/2010  
FORM APPROVED  
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  445159	(X2) MULTIPLE CONSTRUCTION A. BUILDING _____ B. WING _____	(X3) DATE SURVEY COMPLETED  01/06/2010
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NAME OF PROVIDER OR SUPPLIER  BETHANY HEALTH CARE CENTER	STREET ADDRESS, CITY, STATE, ZIP CODE 421 OCALA DRIVE NASHVILLE, TN 37211
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F 000	INITIAL COMMENTS  During annual recertification survey conducted on January 4, 2010 to January 6, 2010, at Bethany Health Care and Rehab, Complaints #TN00021809 and #TN00023921 were investigated. No deficiencies were cited in relation to the complaints under 42 CFR PART 482.13, Requirements for Long Term Care.	F 000		
F 371 SS=F	483.35(i) SANITARY CONDITIONS  The facility must - (1) Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and (2) Store, prepare, distribute and serve food under sanitary conditions  This REQUIREMENT is not met as evidenced by: Based on observation, facility document review and staff interview, the facility failed to maintain dietary equipment in a sanitary manner and failed to operate the low temperature dish machine at the manufacturer's recommended temperature.  The findings included:  Observation of the facility dietary department on January 4, 2010, beginning at 10:10 a.m., with the Dietary Manager present during the observations revealed the following:  The can opener blade, base, and base slot had a heavy, sticky, black colored build-up of debris with metal shavings on the build-up.	F 371	<p>The can opener blade, base, and base slot were cleaned during the inspection.</p> <p>The grill trough and trough slot were cleaned during the inspection.</p> <p>The company responsible for the maintenance and proper working order of the dish machine was contacted on 1/4/2010 following discovery. The boiler was turned up from 140 to 160 degrees as a temporary correction on 1/04/2010. The plates, cups, and utensils were rewashed.</p> <p>The machine was reconfigured during the annual inspection by the maintenance department removing the mixing valve and directing the hot water line from the boiler directly to the dish machine on 1/5/2010.</p> <p>As an additional precautionary measure, a plate and a glass from the kitchen were sent to the lab for evaluation and testing to ensure the safety of the residents. The laboratory results were listed as "No Growth" on the report.</p> <p>Preparation and submission of this plan of correction does not constitute an admission or agreement by the provider that a deficiency exist. The plan of correction is prepared and submitted as a requirement under state and federal law.</p>	1/22/2010

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

any deficiency statement ending with an asterisk (\*) denotes a deficiency which the institution may be excused from correcting providing it is determined that the safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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F 371	<p>Continued From page 1</p> <p>The grill trough and trough slot had a heavy build-up of blackened debris. The interior of the dish machine doors had a heavy, sticky, white colored build-up.</p> <p>Interview with the Dietary Manager, present during the observation on January 4, 2010, beginning at 10:10 a.m., confirmed the can opener blade, base, and base slot had a heavy, sticky, black colored build-up of debris with metal shavings on the build-up. Further interview confirmed the grill trough and trough slot had a heavy build-up of blackened debris and the interior of the dish machine doors had a heavy, sticky, white colored build-up.</p> <p>Observation of two dish machine operations on January 4, 2010, beginning at 10:25 a.m., revealed wash temperatures of 84 and 92 degrees Fahrenheit and rinse temperatures of 92 and 94 degrees Fahrenheit. The manufacturer's recommended temperatures were 125 degrees minimum for wash and rinse cycles.</p> <p>Review of the facility document entitled Dishmachine Temperature Chart, dated January 2010, revealed wash temperature, rinse or ppm (parts per million) and staff initials for "AM Staff" (breakfast), "Noon Staff" (lunch) and "PM Staff" (supper) for each day of the month. Further review of this document revealed a total of ten recording of 150 degree wash temperature and 50 rinse or ppm from January 1, 2010, AM Staff, through January 4, 2010, AM Staff.</p> <p>Interview with the Dietary Manager, present during the observation of the dish machine observation on January 4, 2010, at 10:25 a.m., confirmed the</p>	F 371	<p>All other Dietary equipment will be cleaned and then checked by the Director of Dietary to ensure compliance with the requirements of F371 for three months or until compliance is maintained.</p> <p>The boiler temperature was also reviewed by the maintenance staff to ensure output temperatures would equate to 125 degrees or higher for the dish machine.</p> <p>The Director of Dietary will in-service and educate staff members responsible for the cleaning of the can opener, grill trough and trough slot, and the monitoring of the dish machine water temperatures.</p> <p>The Director of Dietary or his designee will monitor the the can opener blade, base, base slot, grill trough, and trough slot on a daily basis and document to ensure the proper condition of all said items.</p> <p>Preparation and submission of this plan of correction does not constitute an admission or agreement by the provider that a deficiency exist. The plan of correction is prepared and submitted as a requirement under state and federal law.</p>		

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F 371	Continued From page 2 wash temperature was 92 degrees Fahrenheit and the rinse temperature was 94 degrees Fahrenheit. Continued interview revealed the dietary staff recorded the wash temperature and the ppm level three times daily. Further interview confirmed the January 2010, Dishmachine Temperature Chart had 150 degree wash temperature and 50 rinse or ppm, for a total of ten recordings, from January 1, 2010, AM Staff, through January 4, 2010, AM Staff.  Interview with maintenance staff on January 4, 2010, at 12:55 p.m., by the dish machine, revealed the dietary department had a designated boiler set at 140 degrees Fahrenheit and the dish machine did not have a booster heater since it was a low temperature machine. Further interview revealed the mixing valve on the dish machine had been moved, admitting more cold water into the system, thereby lowering the wash and rinse temperature during the observation on January 4, 2010, at 10:25 a.m.	F 371	The Director of Dietary or his designee will monitor and initial off on the record of dish machine temperatures daily to ensure proper dish machine temperatures. Additionally, the Maintenance Director or his designee will monitor the dish machine weekly to ensure proper temperatures.  A Quality Assurance study will be performed by the Dietary Manager monitoring the effectiveness of systems currently in place to ensure the cleanliness of the can opener, grill, and the correct temperature of the dish machine. The findings will be reported in the monthly Quality Assurance Meeting effective January 2010		
F 456 SS=D	483.70(c)(2) SPACE AND EQUIPMENT  The facility must maintain all essential mechanical, electrical, and patient care equipment in safe operating condition.  This REQUIREMENT is not met as evidenced by: Based on observation and staff interview, the facility failed to maintain the integrity of the dietary walk-in refrigerator unit.  The findings included:  Observation on January 4, 2010, at 10:10 a.m., of the right hand side of the interior of the walk-in	F 456	The right hand side of the walk-in refrigerator unit door jam was repaired on 1-14-2010 by the maintenance department.  Preparation and submission of this plan of correction does not constitute an admission or agreement by the provider that a deficiency exist. The plan of correction is prepared and submitted as a requirement under state and federal law.	1/22/2010	

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F 456	Continued From page 3 refrigerator unit door jam, revealed rust had penetrated through the wall of the unit exposing the interior of the wall. Interview with the Dietary Manager, present at the observation on January 4, 2010, at 10:10 a.m., confirmed the right hand side of the walk-in refrigerator interior door jam was rusted through and the interior of the wall was exposed.	F 456	<p>The remaining interior infrastructure of the walk-in refrigerator unit was inspected by the Maintenance Director and Administrator on 1/14/2010 to additionally ensure the structural integrity of the unit.</p> <p>The walk-in unit will be placed on the Maintenance review monthly to ensure compliance with the conditions of F456.</p> <p>A Quality Assurance study will be performed by the Dietary Director to additionally ensure the walk-in unit meets the structural standards of F456 and report to findings to the Quality Assurance meeting monthly for three months or until compliance is maintained.</p> <p>Preparation and submission of this plan of correction does not constitute an admission or agreement by the provider that a deficiency exist. The plan of correction is prepared and submitted as a requirement under state and federal law.</p>		